



CRUNCHY PISTACHIO DARK CHOCOLATE BAR

ECUADOR SINGLE-ORIGIN 70% DARK CHOCOLATE BAR WITH PISTACHIO CRUNCHY FILLING - RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



CHOCOLATE SHELL

PREPARATION

Line polycarbonate chocolate moulds with the tempered single-origin chocolate to create a sort of thin "shell".

Let crystallize at 15°C for a few minutes.

CRUNCHY FILLING

PREPARATION

Melt all ingredients together at 30°C.

CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP PISTACHE

g 250

CHOCOSMART CIOCCOLATO

g 200

SALT

g 2

PREPARATION

Melt all ingredients together at 30°C.

FINAL COMPOSITION

Pipe the filling inside the chocolate shell, while shaking the chocolate bar gently and continuously.

Let crystallize at 15°C for a few minutes, then close with the tempered chocolate.

Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

As an alternative, the outer shell of the chocolate bar can be made with any other kind of dark chocolate from SINFONIA or MINUETTO range of products.